



## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant(s) Richy K. C. Y ung

Application No.: 09/929,271

Filed : August 15, 2001

Art Unit: 1761

For : A PROCESS FOR BAKING  
A FOOD PRODUCT

Examiner: R. A. Madsen

RECEIVED  
DEC 09 2003  
TC 1700Commissioner of Patents and Trademarks  
Washington, D.C. 20231AMENDMENT UNDER 37 CFR 1.111

Dear Sir:

Responsive to the Office Action dated June 4, 2003. Please enter the following amendments in the above captioned application:

12/05/2003 EFLORES 00000010 09929271

01 FC:2253

475.00 DP

### Amendment to the Title

A Process For Producing A Mould Useful For Baking A Food Product

### Amendments to the Claims

1. (Currently Amended) A method for producing a silicone mold useful for baking a food product comprising the steps of:

- (a) preparing a flexible and foldable mould, said mould being formed essentially by a silicone elastomer material [, and said silicone elastomer material being] obtained by cross-linking the silicone in the presence of a peroxide as a cross-linking agent;
- (b) baking said mould at an elevated temperature for a period of time sufficient to obtain a flexible and foldable mould product;
- (c) rinsing said baked mould with boiling water for a period of time sufficient to remove the odor of the peroxide cross-linking agent therefrom; and,
- (d) cleaning said rinsed mould by exposing it to ultrasonic treatment.

[placing a food product to be baked into said mould;

placing the mould containing the food product to be baked in a bake oven at a baking temperature; keeping the baking temperature for a predetermined period of time till the food product has been baked;

taking out the mould containing the baked food product from the bake oven; and taking the baked food product from mould.]

- 2. (Cancel)
- 3. (Currently Amended) The process as claimed in claim [2] 1 wherein the rinsing with boiling water is conducted for from 4 to 16 hours.
- 4. (Cancel)

5. (Currently Amended) The process as claimed in claim [4] 1 wherein the ultrasonic [washing] treatment is conducted for from 5 to 30 minutes.

6. (Original)

7. (Original)

8. (Original)

9. (Original)

10. (Original)

11. (New) The process as claimed in claim 1 that includes:

- (a) placing a food product to be baked into said mould;
- (b) placing said mould containing said food product into a bake oven, said bake oven being at a baking temperature;
- (c) maintaining said baking temperature for a period of time sufficient to bake said food product;
- (d) removing said mould containing said baked food product from said oven; and,
- (e) removing said baked food product from said mould.